

MENU

Racks

MAINS

Pan Fried Seabass Fillet (nf,df)

Served on a bed of new jersey potatoes in a lemon & fennel sauce oil 19

Celeriac Apple & Sage Parcel (vg,gf,df)

Served with herby roasted potatoes, parsnip puree, gravy & cranberry sauce 17

Herefordshire 8OZ Blade of Beef

Confit banana shallots, rosemary roasted potatoes & gravy 23

Turkey Crown (gf,nf,df)

Stuffing, herby roasted potatoes, gravy, pigs in blanket, cranberry sauce 20

ALL SERVED WITH ROSEMARY ROAST POTATOES, STICKY RED CABBAGE, SPROUTS, ROASTED PARSNIPS AND CARROTS.

Grilled Chicken Kebabs

Greek yoghurt, chargrilled pitta, shredded lettuce, beef tomato, cucumber, feta cheese 16

Classic Fish & Chips

Crispy, golden-battered fish served with hand-cut chips, homemade tartar sauce, and minted mushy peas 18.5

Make Vegan with banana blossom 13

Chilli Beef Loaded Fries (gfo)

With melted Wicks Cheddar cheese 8

Make Vegetarian or Vegan 8

BURGERS

Korean-Style Chicken Burger (gfo)

Kimchi slaw, American cheese, pickled radish, spring onion mayonnaise, seeded brioche bun, served with fries 17.5

Moving Mountains Burger (vg)

Protein-packed vegan burger served on a sourdough bun 16

ULTIMATE BURGER

Served with salad or fries

Best of the West (gfo)

West Country Wagyu beef burger, smoked Cheddar, cider apple chutney and gem lettuce in a seeded brioche bun 20

SMALL PLATES

Carrot & Orange (vg,gf,nf,df)

Garnished with yuzu / citrus oil 6

Ham Hock Terrine (nf,df)

Rosemary crostini, mango chutney 7

Smoked Mackerel (nf,df)

Horseradish mousse, rosemary crostini 8

Celeriac & Chestnut Arancini

(vg,gf,nf,df)

Vegan parmesan sauce 6.5

Grilled Chicken Kebab

Greek yoghurt, chargrilled pitta, shredded lettuce, beef tomato, cucumber, feta cheese 9

Slow Cooked Beef Shin

Croquettes (gf)

Sriracha mayonnaise, chimichurri sauce 8.5

Baked Camembert (v)

Rosemary, garlic, olive oil, served with sliced rosemary & sea salt focaccia 9.5

DESSERTS

Mixed Berries Sorbet

(vg,gf,nf,df) 6

Classic Christmas Pudding

(vg,df,nf)

Soy-based brandy sauce 6.5

Dark Chocolate Panna Cotta

(nf,gf,df)

Cherry compote (adaptable upon pre-order) 8

Salted Caramel & Ginger

Mousse (nf)

Topped with caramel sauce and Biscoff crumbs 8



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